

**AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (original) Process for the production of a food or feed product comprising:
  - adding an enzyme to the surface of an intermediate form of the food or feed product,
  - and heating at least a part of the intermediate food or feed product to a temperature of 100° C or higher,

whereby the enzyme is capable to modify an amino acid present in the intermediate form of the food product and which amino acid is involved in the formation of acrylamide in absence of the enzyme during the heating of the intermediate food product.

2. (original) Process according to claim 1 wherein the enzyme is capable of modifying a side chain of the amino acid preferably of the amino acid asparagine or glutamin.

3. (currently amended) Process according to claim 1 ~~or 2~~, whereby the enzyme is added in an amount sufficient to modify an amino acid to such an extent, that 50% less, preferably 70% less, or more preferably 90% less acrylamide is formed during the subsequent heating step, compared with a food or feed product where no enzyme has been added to the intermediate form.

4. (currently amended) Process according to ~~any one of the claims 1 to 3~~ claim 1, whereby the heating of the intermediate food or feed product takes place by applying heat from the outside.

5. (currently amended) Process according to ~~any one of the claims 1 to 4~~ claim 1 wherein the food or feed product is made from at least one plant raw material.

6. (currently amended) Process according to ~~any one of the claims 1 to 5~~ claim 1 wherein the plant raw material is derived from cereal or potato.

7. (currently amended) Process according to ~~any of the preceding claims~~ claim 1 wherein the enzyme is added as an enzyme preparation or is produced in situ by a microorganism capable of producing said enzyme.

8. (original) Process according to claim 7 wherein the enzyme preparation is derived from a microorganism, preferably a bacterium, a fungus or a yeast.

9. (original) Process according to claim 8 wherein the enzyme preparation is derived from the fungus *Aspergillus*.

10. (currently amended) Process according to ~~any of the preceding claims~~ claim 1 wherein the enzyme is asparaginase (EC 3.5.1.1) or glutaminase (EC 3.4.1.2).

11. (currently amended) Use of an asparaginase in a process for the production of a food or feed product according to ~~any one of claims 1-10~~ claim 1.

12. (currently amended) A food or feed product obtainable by the process according to ~~any one of claims 1-11~~ claim 1.